



It's never too late to be who you might have been.
- George Eliot



Ave. Grams of Protein / Day



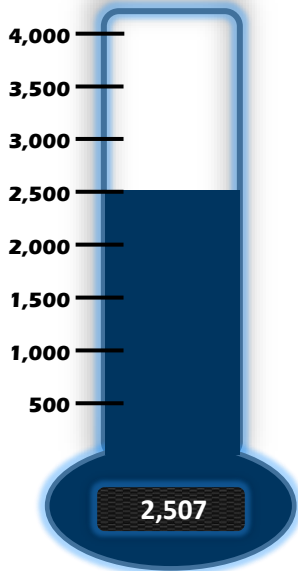
Ave. Grams of Carbs / Day



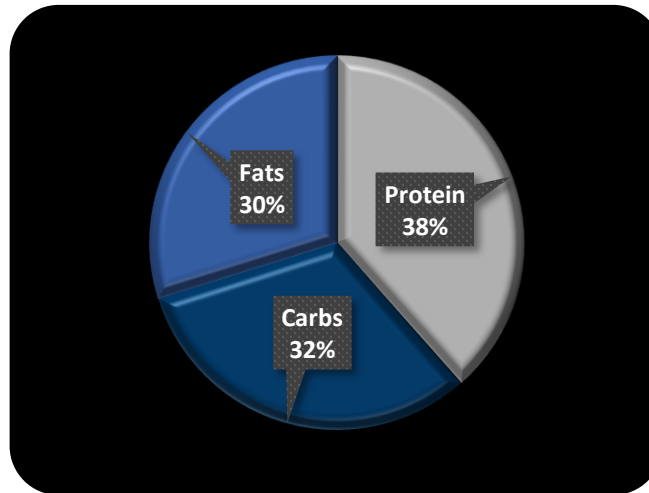
Ave. Grams of Fat / Day



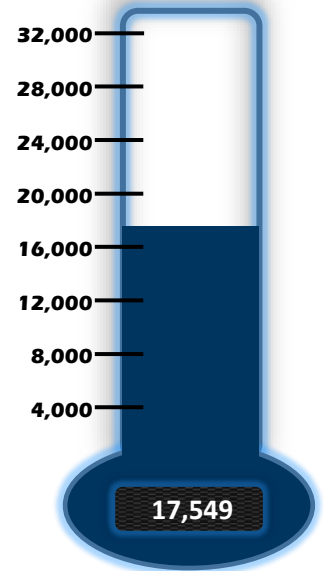
Ave. Calories / Day



Actual Macronutrients For The Week



Actual Week Calories



Meal Summary

Dinners

Monday	Beef & Black Bean Chili
Tuesday	BBQ Pork Burger
Wednesday	Chicken and Rice Bake
Thursday	Beer-Braised Pork Chops
Friday	Pea & Feta Frittata
Saturday	Mexican Beef Casserole
Sunday	Chicken Paillard Salad

Smoothie

Strawberry Mango Smoothie

Snack 1

Turkey and Whole Wheat English Muffin

Lunch

BLT Bread Salad

Snack 2

Diced Chicken Breast and Pepper Mixture

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. It is the user's responsibility to ensure that all food and meat is cooked

Monday

Many people die at 25 and aren't buried until they are 75.

- Benjamin Franklin

Step Qty UOM

Ingredient

Directions

Smoothie	1	1 3/4	Cup	Milk, Skim
	1	3/4	Cup	Mango, Frozen
	1	3/4	Cup	Strawberries, Frozen
	1	1 3/4	Ea	Protein Powder, (25g)

Strawberry Mango Smoothie	
1	Combine ingredients in blender and blend until smooth.

Snack 1	1	6	Oz	Turkey, Ground
	2	1	Ea	English Muffin, Whole Wheat

Turkey and Whole Wheat English Muffin		Two Separate Snacks, Do Not Mix	
1	Pan fry ground turkey with your favorite seasoning.		
2	Toast muffin if desired.		

Lunch	1	6 1/2	Ea	Bacon, Turkey (slice)
	2	1 1/4	Tsp	Oil, Olive
	2	1 1/2	Tbsp	Vinegar, Red Wine
	2	2	Ea	Bread, Whole Wheat (slice)
	3	1 3/4	Cup	Lettuce, Romaine, Shredded
	3	1/2	Ea	Tomato, Medium
3	2	Tbsp	Scallions (Green Onions)	

BLT Bread Salad	
1	Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan. Transfer bacon to a paper towel-lined plate. Slice bacon into 1/2 inch pieces.
2	Prepare the vinaigrette by mixing oil and vinegar in a bowl. Set aside. Meanwhile, toast bread, then cut into 1/2 inch square pieces.
3	In a bowl, mix lettuce, tomato wedges, sliced onion. Drizzle with the vinaigrette. Add bread slices. Toss well to coat. Sprinkle with bacon.

Snack 2	1	6	Oz	Chicken, Breast
	2	1/2	Ea	Bell Pepper, Green
	2	1/2	Ea	Bell Pepper, Red

Diced Chicken Breast and Pepper Mixture		Two Separate Snacks, Do Not Mix	
1	Pan fry boneless skinless chicken breast with your favorite seasoning.		
2	Chop peppers into slices, then eat.		

Dinner	1	3 1/4	Tsp	Oil, Olive
	1	3/4	Ea	Onion, Medium
	1	1	Ea	Garlic, Chopped Clove
	1	11	Oz	Beef, Ground (90/10)
	2	6	Oz	Tomatoes, Diced (canned)
	2	6	Oz	Beans, Black
	2	2	Oz	Peppers, Chipotle in Adobo
	2	1/2	Tsp	Cumin, Ground
	2	2	Pinch	Salt / Pepper
	3	8	Oz	Beans, Green
	3	2	Pinch	Salt / Pepper

Beef & Black Bean Chili	
1	Heat oil in a saucepan over medium-high heat. Add chopped onion and garlic. Cook for 2 minutes, stirring occasionally. Add beef and cook for 2 minutes.
2	Add tomatoes, black beans, chiles, cumin, salt, and pepper. Bring to a boil and simmer for 10 minutes.
3	Add green beans to boiling water and cook for 5-10 minutes. Strain the water and season the beans with salt and pepper.

Daily Total

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 2618

Total Fat 84g

Total Carbohydrate 215g

Protein 250g

Smoothie

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 542

Total Fat 4g

Total Carbohydrate 69g

Protein 58g

Snack 1

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 378

Total Fat 15g

Total Carbohydrate 23g

Protein 37g

Lunch

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 379

Total Fat 11g

Total Carbohydrate 42g

Protein 27g

Snack 2

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 207

Total Fat 3g

Total Carbohydrate 6g

Protein 40g

Dinner

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 1111

Total Fat 51g

Total Carbohydrate 75g

Protein 88g

Tuesday

Extraordinary things are always hiding in places people never think to look.

- Unknown

Step Qty UOM Ingredient

Directions

Smoothie	1	1 3/4	Cup	Milk, Skim
	1	3/4	Cup	Mango, Frozen
	1	3/4	Cup	Strawberries, Frozen
	1	1 3/4	Ea	Protein Powder, (25g)

Strawberry Mango Smoothie	
1	Combine ingredients in blender and blend until smooth.

Snack 1	1	6	Oz	Turkey, Ground
	2	1	Ea	English Muffin, Whole Wheat

Turkey and Whole Wheat English Muffin		Two Separate Snacks, Do Not Mix	
1	Pan fry ground turkey with your favorite seasoning.		
2	Toast muffin if desired.		

Lunch	1	6 1/2	Ea	Bacon, Turkey (slice)
	2	1 1/4	Tsp	Oil, Olive
	2	1 1/2	Tbsp	Vinegar, Red Wine
	2	2	Ea	Bread, Whole Wheat (slice)
	3	1 3/4	Cup	Lettuce, Romaine, Shredded
	3	1/2	Ea	Tomato, Medium
3	2	Tbsp	Scallions (Green Onions)	

BLT Bread Salad	
1	Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan. Transfer bacon to a paper towel-lined plate. Slice bacon into 1/2 inch pieces.
2	Prepare the vinaigrette by mixing oil and vinegar in a bowl. Set aside. Meanwhile, toast bread, then cut into 1/2 inch square pieces.
3	In a bowl, mix lettuce, tomato wedges, sliced onion. Drizzle with the vinaigrette. Add bread slices. Toss well to coat. Sprinkle with bacon.

Snack 2	1	6	Oz	Chicken, Breast
	2	1/2	Ea	Bell Pepper, Green
	2	1/2	Ea	Bell Pepper, Red

Diced Chicken Breast and Pepper Mixture		Two Separate Snacks, Do Not Mix	
1	Pan fry boneless skinless chicken breast with your favorite seasoning.		
2	Chop peppers into slices, then eat.		

Dinner	1	9	Oz	Pork, Ground
	1	1 1/2	Tbsp	Sauce, Barbecue
	1	1 1/4	Tsp	Mustard, Dijon
	1	2	Pinch	Salt / Pepper
	2	2	Oz	Cheese, Mont. Jack, Low Fat
	2	1 1/2	Ea	Hamburger Buns, Whole Wheat
	3	2	Ea	Lettuce, Romaine (Leaf)
	4	3 1/4	Tsp	Oil, Olive
	5	1 1/2	Cup	Spinach
5	2	Pinch	Salt / Pepper	

BBQ Pork Burger	
1	In a bowl, mix pork, barbecue sauce, mustard, salt, and pepper. Form a patty out of the pork. Cook on medium-high for 5 minutes per side until cooked through.
2	Place cheese on top during last minute to melt. Slice hamburger bun in half. Place burger on the bottom half of the bun.
3	Top with lettuce and the top half of bun. If recipe calls for more than 1 bun, split meat up to make the other half or whole burger.
4	Heat up the olive oil in a medium pan until hot.
5	Add in the spinach and cover for 3-5 minutes. Add a pinch of salt and pepper and enjoy.

Daily Total

Nutrition Facts

Serving Size:	As Prepared
Amount Per Serving	
Calories	2742
Total Fat	116g
Total Carbohydrate	193g
Protein	231g

Smoothie

Nutrition Facts

Serving Size:	As Prepared
Amount Per Serving	
Calories	542
Total Fat	4g
Total Carbohydrate	69g
Protein	58g

Snack 1

Nutrition Facts

Serving Size:	As Prepared
Amount Per Serving	
Calories	378
Total Fat	15g
Total Carbohydrate	23g
Protein	37g

Lunch

Nutrition Facts

Serving Size:	As Prepared
Amount Per Serving	
Calories	379
Total Fat	11g
Total Carbohydrate	42g
Protein	27g

Snack 2

Nutrition Facts

Serving Size:	As Prepared
Amount Per Serving	
Calories	207
Total Fat	3g
Total Carbohydrate	6g
Protein	40g

Dinner

Nutrition Facts

Serving Size:	As Prepared
Amount Per Serving	
Calories	1236
Total Fat	83g
Total Carbohydrate	52g
Protein	69g

Wednesday



Definition of insanity is doing the same thing over and over and expecting different results.

- Unknown



	Step	Qty	UOM	Ingredient	Directions
Smoothie	1	1 3/4	Cup	Milk, Skim	Strawberry Mango Smoothie 1 Combine ingredients in blender and blend until smooth.
	1	3/4	Cup	Mango, Frozen	
	1	3/4	Cup	Strawberries, Frozen	
	1	1 3/4	Ea	Protein Powder, (25g)	
Snack 1	1	6	Oz	Turkey, Ground	Turkey and Whole Wheat English Muffin Two Separate Snacks, Do Not Mix 1 Pan fry ground turkey with your favorite seasoning. 2 Toast muffin if desired.
	2	1	Ea	English Muffin, Whole Wheat	
Lunch	1	6 1/2	Ea	Bacon, Turkey (slice)	BLT Bread Salad 1 Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan. Transfer bacon to a paper towel-lined plate. Slice bacon into 1/2 inch pieces. 2 Prepare the vinaigrette by mixing oil and vinegar in a bowl. Set aside. Meanwhile, toast bread, then cut into 1/2 inch square pieces. 3 In a bowl, mix lettuce, tomato wedges, sliced onion. Drizzle with the vinaigrette. Add bread slices. Toss well to coat. Sprinkle with bacon.
	2	1 1/4	Tsp	Oil, Olive	
	2	1 1/2	Tbsp	Vinegar, Red Wine	
	2	2	Ea	Bread, Whole Wheat (slice)	
	3	1 3/4	Cup	Lettuce, Romaine, Shredded	
	3	1/2	Ea	Tomato, Medium	
3	2	Tbsp	Scallions (Green Onions)		
Snack 2	1	6	Oz	Chicken, Breast	Diced Chicken Breast and Pepper Mixture Two Separate Snacks, Do Not Mix 1 Pan fry boneless skinless chicken breast with your favorite seasoning. 2 Chop peppers into slices, then eat.
	2	1/2	Ea	Bell Pepper, Green	
2	1/2	Ea	Bell Pepper, Red		
Dinner	1	3/8	Ea	Onion, Medium	Chicken and Rice Bake 1 In a saucepan, cook chopped onion, sliced bell pepper, and garlic in hot oil until tender. 2 Stir in black beans, undrained tomatoes, tomato sauce, corn, rice, chili powder, red pepper and salt. Bring to boil. 3 Transfer rice mixture to a baking dish. Sprinkle chicken with paprika and arrange on top of rice mixture. 4 Bake in a 375° F oven for 45-50 minutes or until chicken is no longer pink and rice is tender.
	1	1/2	Ea	Bell Pepper, Red	
	1	1/2	Ea	Garlic, Chopped Clove	
	1	3/4	Tsp	Oil, Olive	
	2	5	Oz	Beans, Black	
	2	5	Oz	Tomatoes, Diced (canned)	
	2	5	Tbsp	Tomato Sauce	
	2	1/2	Cup	Corn, Kernels (frozen)	
	2	1/2	Cup	Rice, Brown (dry)	
	2	2	Pinch	Chili Powder	
	2	2	Pinch	Salt	
	2	2	Pinch	Red Pepper (Cayenne) Flakes	
	3	11	Oz	Chicken, Thigh (skinless)	
3	2	Pinch	Paprika		

Daily Total	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	2691
Total Fat	66g
Total Carbohydrate	280g
Protein	244g

Smoothie	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	542
Total Fat	4g
Total Carbohydrate	69g
Protein	58g

Snack 1	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	378
Total Fat	15g
Total Carbohydrate	23g
Protein	37g

Lunch	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	379
Total Fat	11g
Total Carbohydrate	42g
Protein	27g

Snack 2	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	207
Total Fat	3g
Total Carbohydrate	6g
Protein	40g

Dinner	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	1184
Total Fat	33g
Total Carbohydrate	140g
Protein	82g

Thursday

Motivation is what gets you started. Habit is what keeps you going.

- Jim Rohn

Step Qty UOM Ingredient

Directions

Smoothie

1	1 3/4	Cup	Milk, Skim
1	3/4	Cup	Mango, Frozen
1	3/4	Cup	Strawberries, Frozen
1	1 3/4	Ea	Protein Powder, (25g)

Strawberry Mango Smoothie

- 1 Combine ingredients in blender and blend until smooth.

Snack 1

1	6	Oz	Turkey, Ground
2	1	Ea	English Muffin, Whole Wheat

Turkey and Whole Wheat English Muffin

Two Separate Snacks, Do Not Mix

- 1 Pan fry ground turkey with your favorite seasoning.
- 2 Toast muffin if desired.

Lunch

1	6 1/2	Ea	Bacon, Turkey (slice)
2	1 1/4	Tsp	Oil, Olive
2	1 1/2	Tbsp	Vinegar, Red Wine
2	2	Ea	Bread, Whole Wheat (slice)
3	1 3/4	Cup	Lettuce, Romaine, Shredded
3	1/2	Ea	Tomato, Medium
3	2	Tbsp	Scallions (Green Onions)

BLT Bread Salad

- 1 Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan. Transfer bacon to a paper towel-lined plate. Slice bacon into 1/2 inch pieces.
- 2 Prepare the vinaigrette by mixing oil and vinegar in a bowl. Set aside. Meanwhile, toast bread, then cut into 1/2 inch square pieces.
- 3 In a bowl, mix lettuce, tomato wedges, sliced onion. Drizzle with the vinaigrette. Add bread slices. Toss well to coat. Sprinkle with bacon.

Snack 2

1	6	Oz	Chicken, Breast
2	1/2	Ea	Bell Pepper, Green
2	1/2	Ea	Bell Pepper, Red

Diced Chicken Breast and Pepper Mixture

Two Separate Snacks, Do Not Mix

- 1 Pan fry boneless skinless chicken breast with your favorite seasoning.
- 2 Chop peppers into slices, then eat.

Dinner

1	3/4	Tsp	Oil, Olive
1	13	Oz	Pork, Bone-In Loin
1	2	Pinch	Salt / Pepper
2	3/4	Ea	Pear, Medium
2	5	Oz	Beer (No Drinking! Ha)
2	1/2	Tsp	Sage

Beer-Braised Pork Chops

- 1 Season pork with salt and pepper. Heat oil in a skillet over medium-high heat. Cook pork chop for 4 minutes per side. Transfer to a plate.
- 2 Slice pear into wedges. Add them to the same skillet and cook for 6 minutes. Transfer them to the plate with the pork chop. Add beer and sage to the pan.
- 3 Scrape up caramelized bits from the bottom of the pan using a spoon. Return the pork chop and pears into the pan.
- 4 Bring to a simmer. Reduce heat to low. Cook for 5-7 minutes. Remove pork chop and pears from pan. Cook until sauce is reduce in half. Pour sauce over pork chop.
- 5 Add green beans to boiling water and cook for 5-10 minutes. Strain the water and season the beans with salt and pepper.

Daily Total

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories	2225
Total Fat	63g
Total Carbohydrate	184g
Protein	229g

Smoothie

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories	542
Total Fat	4g
Total Carbohydrate	69g
Protein	58g

Snack 1

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories	378
Total Fat	15g
Total Carbohydrate	23g
Protein	37g

Lunch

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories	379
Total Fat	11g
Total Carbohydrate	42g
Protein	27g

Snack 2

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories	207
Total Fat	3g
Total Carbohydrate	6g
Protein	40g

Dinner

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories	718
Total Fat	30g
Total Carbohydrate	44g
Protein	67g

Friday

The man on top of the mountain didn't fall there.

- Vince Lombardi

Step Qty UOM Ingredient

Directions

Smoothie	1	1 3/4	Cup	Milk, Skim
	1	3/4	Cup	Mango, Frozen
	1	3/4	Cup	Strawberries, Frozen
	1	1 3/4	Ea	Protein Powder, (25g)

Strawberry Mango Smoothie	
1	Combine ingredients in blender and blend until smooth.

Snack 1	1	6	Oz	Turkey, Ground
	2	1	Ea	English Muffin, Whole Wheat

Turkey and Whole Wheat English Muffin		Two Separate Snacks, Do Not Mix	
1	Pan fry ground turkey with your favorite seasoning.		
2	Toast muffin if desired.		

Lunch	1	6 1/2	Ea	Bacon, Turkey (slice)
	2	1 1/4	Tsp	Oil, Olive
	2	1 1/2	Tbsp	Vinegar, Red Wine
	2	2	Ea	Bread, Whole Wheat (slice)
	3	1 3/4	Cup	Lettuce, Romaine, Shredded
	3	1/2	Ea	Tomato, Medium
3	2	Tbsp	Scallions (Green Onions)	

BLT Bread Salad	
1	Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan. Transfer bacon to a paper towel-lined plate. Slice bacon into 1/2 inch pieces.
2	Prepare the vinaigrette by mixing oil and vinegar in a bowl. Set aside. Meanwhile, toast bread, then cut into 1/2 inch square pieces.
3	In a bowl, mix lettuce, tomato wedges, sliced onion. Drizzle with the vinaigrette. Add bread slices. Toss well to coat. Sprinkle with bacon.

Snack 2	1	6	Oz	Chicken, Breast
	2	1/2	Ea	Bell Pepper, Green
	2	1/2	Ea	Bell Pepper, Red

Diced Chicken Breast and Pepper Mixture		Two Separate Snacks, Do Not Mix	
1	Pan fry boneless skinless chicken breast with your favorite seasoning.		
2	Chop peppers into slices, then eat.		

Dinner	1	1	Tbsp	Oil, Olive
	1	5	Tbsp	Peas, Frozen
	2	8	Ea	Egg, Regular
	2	2	Pinch	Salt / Pepper
	2	2	Oz	Cheese, Low Fat Feta
	2	3/4	Ea	Bell Pepper, Red
	3	2	Ea	Bread, Whole Wheat (slice)

Pea & Feta Frittata	
1	Heat oil in an ovenproof pan over medium-high heat. Add peas then cook for 2 minutes.
2	Crack the eggs in a bowl and whisk. Add in salt, pepper, crumbled Feta, and chopped bell pepper. Add the egg mixture into the pan and cook for 5 minutes.
3	Transfer the pan to the broiler and broil for 5 minutes or until top is golden brown. Serve with toasted bread.

Daily Total	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	2586
Total Fat	99g
Total Carbohydrate	193g
Protein	232g

Smoothie	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	542
Total Fat	4g
Total Carbohydrate	69g
Protein	58g

Snack 1	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	378
Total Fat	15g
Total Carbohydrate	23g
Protein	37g

Lunch	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	379
Total Fat	11g
Total Carbohydrate	42g
Protein	27g

Snack 2	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	207
Total Fat	3g
Total Carbohydrate	6g
Protein	40g

Dinner	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	1080
Total Fat	66g
Total Carbohydrate	52g
Protein	70g

Saturday



To succeed in life, you need three things: A backbone, a wishbone and a funny bone.

- Reba McEntire



Step Qty UOM Ingredient

Directions

Smoothie	1	1 3/4	Cup	Milk, Skim
	1	3/4	Cup	Mango, Frozen
	1	3/4	Cup	Strawberries, Frozen
	1	1 3/4	Ea	Protein Powder, (25g)

Strawberry Mango Smoothie	
1	Combine ingredients in blender and blend until smooth.

Snack 1	1	6	Oz	Turkey, Ground
	2	1	Ea	English Muffin, Whole Wheat

Turkey and Whole Wheat English Muffin		Two Separate Snacks, Do Not Mix	
1	Pan fry ground turkey with your favorite seasoning.		
2	Toast muffin if desired.		

Lunch	1	6 1/2	Ea	Bacon, Turkey (slice)
	2	1 1/4	Tsp	Oil, Olive
	2	1 1/2	Tbsp	Vinegar, Red Wine
	2	2	Ea	Bread, Whole Wheat (slice)
	3	1 3/4	Cup	Lettuce, Romaine, Shredded
	3	1/2	Ea	Tomato, Medium
3	2	Tbsp	Scallions (Green Onions)	

BLT Bread Salad	
1	Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan. Transfer bacon to a paper towel-lined plate. Slice bacon into 1/2 inch pieces.
2	Prepare the vinaigrette by mixing oil and vinegar in a bowl. Set aside. Meanwhile, toast bread, then cut into 1/2 inch square pieces.
3	In a bowl, mix lettuce, tomato wedges, sliced onion. Drizzle with the vinaigrette. Add bread slices. Toss well to coat. Sprinkle with bacon.

Snack 2	1	6	Oz	Chicken, Breast
	2	1/2	Ea	Bell Pepper, Green
	2	1/2	Ea	Bell Pepper, Red

Diced Chicken Breast and Pepper Mixture		Two Separate Snacks, Do Not Mix	
1	Pan fry boneless skinless chicken breast with your favorite seasoning.		
2	Chop peppers into slices, then eat.		

Dinner	1	11	Oz	Beef, Ground (90/10)
	2	6	Oz	Beans, Pinto
	2	3	Oz	Tomato Sauce
	2	1 1/2	Tbsp	Salsa
	2	1/2	Tsp	Chili Powder
	3	2	Oz	Cheese, Mont. Jack, Low Fat

Mexican Beef Casserole	
1	Cook beef in a nonstick pan over medium heat for 8-10 minutes, stirring occasionally.
2	Mix beef, beans, tomato sauce, salsa, and chili powder in an ungreased casserole dish.
3	Cover and bake for 40 minutes in an oven preheated to 375 °F. Sprinkle with shredded cheese. Bake uncovered for 5 more minutes or until cheese melts.

Daily Total	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	2429
Total Fat	80g
Total Carbohydrate	175g
Protein	253g

Smoothie	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	542
Total Fat	4g
Total Carbohydrate	69g
Protein	58g

Snack 1	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	378
Total Fat	15g
Total Carbohydrate	23g
Protein	37g

Lunch	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	379
Total Fat	11g
Total Carbohydrate	42g
Protein	27g

Snack 2	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	207
Total Fat	3g
Total Carbohydrate	6g
Protein	40g

Dinner	
Nutrition Facts	
Serving Size:	As Prepared
Amount Per Serving	
Calories	922
Total Fat	47g
Total Carbohydrate	35g
Protein	91g

Sunday

The happiness of your life depends upon the quality of your thoughts.

- Marcus Aurelius

Step Qty UOM Ingredient

Directions

Smoothie	1	1 3/4	Cup	Milk, Skim
	1	3/4	Cup	Mango, Frozen
	1	3/4	Cup	Strawberries, Frozen
	1	1 3/4	Ea	Protein Powder, (25g)

Strawberry Mango Smoothie	
1	Combine ingredients in blender and blend until smooth.

Snack 1	1	6	Oz	Turkey, Ground
	2	1	Ea	English Muffin, Whole Wheat

Turkey and Whole Wheat English Muffin		Two Separate Snacks, Do Not Mix	
1	Pan fry ground turkey with your favorite seasoning.		
2	Toast muffin if desired.		

Lunch	1	6 1/2	Ea	Bacon, Turkey (slice)
	2	1 1/4	Tsp	Oil, Olive
	2	1 1/2	Tbsp	Vinegar, Red Wine
	2	2	Ea	Bread, Whole Wheat (slice)
	3	1 3/4	Cup	Lettuce, Romaine, Shredded
	3	1/2	Ea	Tomato, Medium
3	2	Tbsp	Scallions (Green Onions)	

BLT Bread Salad	
1	Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan. Transfer bacon to a paper towel-lined plate. Slice bacon into 1/2 inch pieces.
2	Prepare the vinaigrette by mixing oil and vinegar in a bowl. Set aside. Meanwhile, toast bread, then cut into 1/2 inch square pieces.
3	In a bowl, mix lettuce, tomato wedges, sliced onion. Drizzle with the vinaigrette. Add bread slices. Toss well to coat. Sprinkle with bacon.

Snack 2	1	6	Oz	Chicken, Breast
	2	1/2	Ea	Bell Pepper, Green
	2	1/2	Ea	Bell Pepper, Red

Diced Chicken Breast and Pepper Mixture		Two Separate Snacks, Do Not Mix	
1	Pan fry boneless skinless chicken breast with your favorite seasoning.		
2	Chop peppers into slices, then eat.		

Dinner	1	3 1/4	Tsp	Oil, Olive
	1	13	Oz	Chicken, Breast
	1	2	Pinch	Salt / Pepper
	2	1	Tbsp	Vinegar, Red Wine
	2	1	Tbsp	Mustard, Dijon
	2	1 1/2	Tbsp	Oil, Olive
	2	1 1/2	Tsp	Basil, Ground
	2	2	Pinch	Salt / Pepper
	2	1 1/2	Cup	Lettuce, Romaine, Shredded
	2	3/8	Ea	Onion, Medium

Chicken Paillard Salad	
1	Season chicken with salt and pepper. Place oil in a pan over medium-high heat. Add chicken and cook for 3 minutes per side.
2	In a bowl, whisk together, vinegar, mustard, olive oil, and basil. Season vinaigrette with salt and pepper. Add the lettuce and sliced onion. Toss to combine.
3	Transfer the chicken to a plate. Top with the salad and serve.

Daily Total

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 2259

Total Fat 74g

Total Carbohydrate 149g

Protein 248g

Smoothie

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 542

Total Fat 4g

Total Carbohydrate 69g

Protein 58g

Snack 1

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 378

Total Fat 15g

Total Carbohydrate 23g

Protein 37g

Lunch

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 379

Total Fat 11g

Total Carbohydrate 42g

Protein 27g

Snack 2

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 207

Total Fat 3g

Total Carbohydrate 6g

Protein 40g

Dinner

Nutrition Facts

Serving Size: As Prepared

Amount Per Serving

Calories 752

Total Fat 41g

Total Carbohydrate 9g

Protein 86g

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